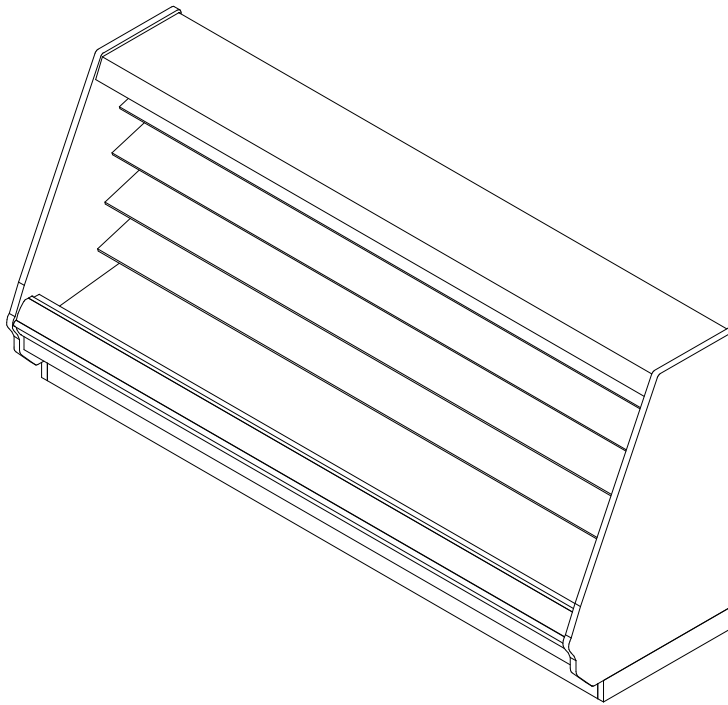


O5UM-NRG

4', 6', 8', 10' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

GENERAL NOTES:

- "---" indicates that the feature is not an option with this case model and/or the data is not available at this time.
- LED lights only.
- Nose lights are not available.



SHIPPING WEIGHT	
Case	Weight
O5UM-NRG	---



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O5UM-NRG

Rev. Date	Rev. #	Rev. Title
11-25-20	6	CASE OFFERING
9-30-19	5	ENDVIEW UPDATE



O5UM-NRG

4', 6', 8', 10' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

ELECTRICAL DATA			
Case Length	Fans Per Case	High Efficiency Fans	
		120 Volt	
		Amps	Watts
4'	1	0.20	14.0
6'	2	0.40	28.0
8'	2	0.40	28.0
10'	3	0.60	42.0
12'	3	0.60	42.0

LIGHTING DATA					
Case Length	Lights per row	Clearvoyant v4 LED Lighting (Per Light Row)			
		Standard Power (Cornice or Shelf)		High Power (Cornice Only)	
		120 Volts		120 Volts	
		Amps	Watts	Amps	Watts
4'	1	0.05	5.9	0.12	14.9
6'	2	0.08	9.4	0.20	23.8
8'	2	0.10	11.8	0.25	29.9
10'	2(3ft), 1(4ft)	0.13	15.3	0.32	38.7
12'	3	0.15	17.6	0.37	44.8

GUIDELINES AND CONTROL SETTINGS							
Application	Front Sill Height	BTUH/ft		Superheat Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
		Conventional	Parallel				
Bakery/Dairy/Cut Produce/Deli	All	1143	1000	6 - 8	28	31	180
Meat/Seafood	Extended	1133	992	6 - 8	26	30	180

DEFROST CONTROLS		
Defrosts Per Day	Timed-Off Defrost	
	Fail-Safe (Min)	Termination Temp (°F)
6	30	47

NOTES:

- "----" indicates that the feature is not an option with this case model and/or the data is not available at this time.
- Listed anti-condensate heater data represent an unlighted rear sill.
- Listed BTUH/ft data represent unlighted shelves. For LED lighting, add 9 BTUH/ft per row of lighted shelving.
- Listed discharge air velocity represents the average velocity immediately after defrost.
- Temperature and defrost settings listed above are recommended start-up settings. Final operational settings may need to be adjusted for the store conditions in which the case operates.
- The recommended evaporator temperatures may need to be adjusted based on system setup, store conditions, etc. The minimum recommended evaporator temperature is 4°F below the listed evaporator temperature.
- Timed off defrost is recommended for medium temperature applications.



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O5UM-NRG

Rev. Date	Rev. #	Rev. Title
11-25-20	6	CASE OFFERING
9-30-19	5	ENDVIEW UPDATE

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O5UM-NRG

4', 6', 8', 10' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

SECOND NATURE DATA

Case Model	No. of Coils	Application	Front Sill height	BTUH/FT		GPM/ft (DR)	Supply Fluid Temp (°F)	Discharge Air Temp (°F)
				Conventional	Parallel			
O5UM-NRG	1	Deli	All	1143	1000	0.30	20	31
O5UM-NRG	1	Meat	Extended	1133	992	0.35	20	30
O5UM-NRG	1	Deli	All	1143	1000	0.73	25	31
O5UM-NRG	1	Meat	Extended	1133	992	1.05	25	30

SECOND NATURE DATA

Case Model	No. of Coils	Application	Front Sill height	Supply Fluid Temp (°F)	No. of Defrost	Timed-Off Defrost		Warm Fluid Defrost	
						Fail-Safe (Min)	Termination Temp (°F)	Fail-Safe (Min)	Termination Temp (°F)
O5UM-NRG	1	Deli	All	20	6	60	47	26	49
O5UM-NRG	1	Meat	Extended	20	6	60	47	26	49
O5UM-NRG	1	Deli	All	25	6	45	42	26	49
O5UM-NRG	1	Meat	Extended	25	6	45	42	26	49

NOTES:

- All medium temperature data listed is for 35% by wt. PROPYLENE GLYCOL.
- Inhibited Propylene Glycol solution with water, such as Dowfrost or equivalent. (Dowfrost is a trademark of the Dow Chemical Company).
- Flowrates are determined by ASHRAE test conditions and may need to be adjusted based on store conditions.
- ** Flowrates are per case



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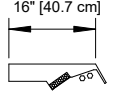
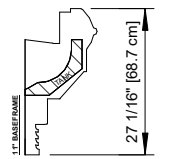
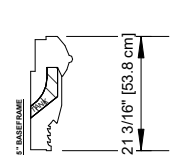
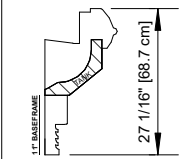
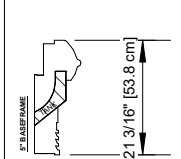
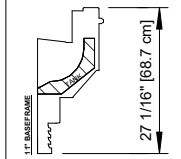
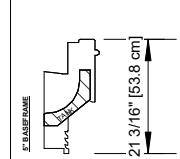
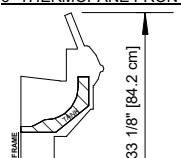
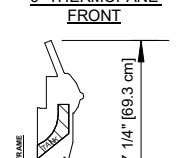
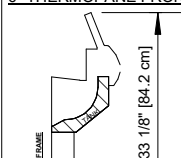
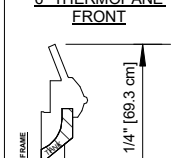
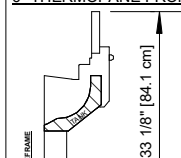
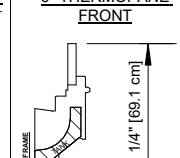
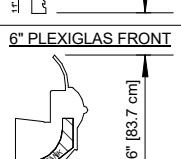
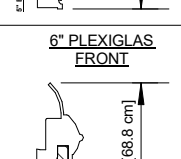
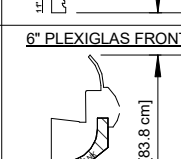
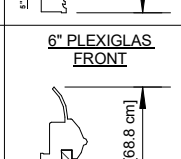
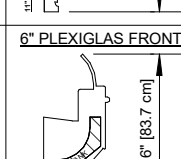
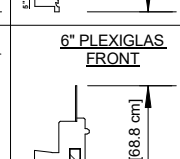
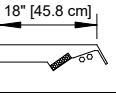
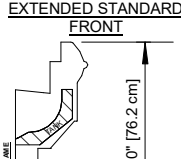
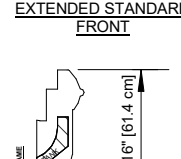
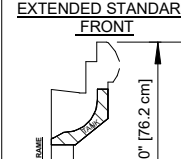
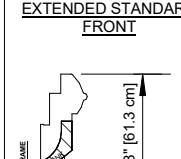
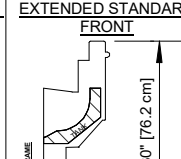
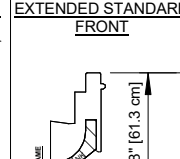
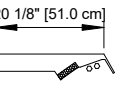
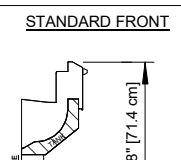
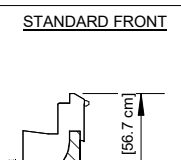
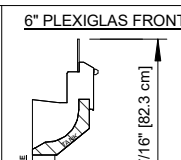
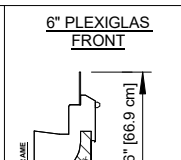
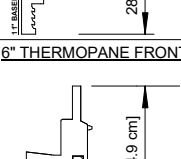
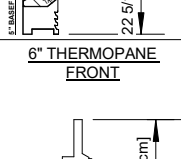
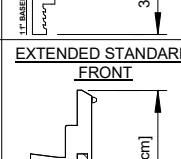
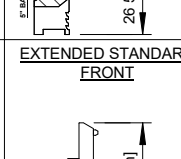
O5UM-NRG

Rev. Date	Rev. #	Rev. Title
11-25-20	6	CASE OFFERING
9-30-19	5	ENDVIEW UPDATE

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4', 6', 8', 10' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

REAR SILL OPTIONS	FRONT OPTIONS						
	ORIGIN 2 FRONT				FLAT FRONT FLAT TOP		
16" REAR SILL (FRONT DISCHARGE)  16" [40.7 cm]	STANDARD FRONT  27 1/16" [68.7 cm]	STANDARD FRONT  21 3/16" [53.8 cm]	STANDARD FRONT  27 1/16" [68.7 cm]	STANDARD FRONT  21 3/16" [53.8 cm]	STANDARD FRONT  27 1/16" [68.7 cm]	STANDARD FRONT  21 3/16" [53.8 cm]	
	6" THERMOPANE FRONT  33 1/8" [84.2 cm]	6" THERMOPANE FRONT  27 1/4" [69.3 cm]	6" THERMOPANE FRONT  33 1/8" [84.2 cm]	6" THERMOPANE FRONT  27 1/4" [69.3 cm]	6" THERMOPANE FRONT  33 1/8" [84.1 cm]	6" THERMOPANE FRONT  27 1/4" [69.1 cm]	
	6" PLEXIGLAS FRONT  32 15/16" [83.7 cm]	6" PLEXIGLAS FRONT  27 1/8" [68.8 cm]	6" PLEXIGLAS FRONT  33" [83.8 cm]	6" PLEXIGLAS FRONT  27 1/16" [68.8 cm]	6" PLEXIGLAS FRONT  32 15/16" [83.7 cm]	6" PLEXIGLAS FRONT  27 1/16" [68.8 cm]	
18" REAR SILL (FRONT DISCHARGE)  18" [45.8 cm]	EXTENDED STANDARD FRONT  30" [76.2 cm]	EXTENDED STANDARD FRONT  24 3/16" [61.4 cm]	EXTENDED STANDARD FRONT  30" [76.2 cm]	EXTENDED STANDARD FRONT  24 1/8" [61.3 cm]	EXTENDED STANDARD FRONT  30" [76.2 cm]	EXTENDED STANDARD FRONT  24 1/8" [61.3 cm]	
	20" REAR SILL (FRONT DISCHARGE)  20 1/8" [51.0 cm]	STANDARD FRONT  28 1/8" [71.4 cm]	STANDARD FRONT  22 5/16" [56.7 cm]	6" PLEXIGLAS FRONT  32 7/16" [82.3 cm]	6" PLEXIGLAS FRONT  26 5/16" [66.9 cm]		
		6" THERMOPANE FRONT  33 7/16" [84.9 cm]	6" THERMOPANE FRONT  27 3/8" [69.5 cm]	EXTENDED STANDARD FRONT  33" [83.8 cm]	EXTENDED STANDARD FRONT  27" [68.6 cm]		

NOTES:

- Front and rear sill height vary with baseframe.
- Extended front sills are required for meat applications to maintain proper product temperature. An extended front has a minimum height of 24" on a 5" baseframe, or 30" on an 11" baseframe.



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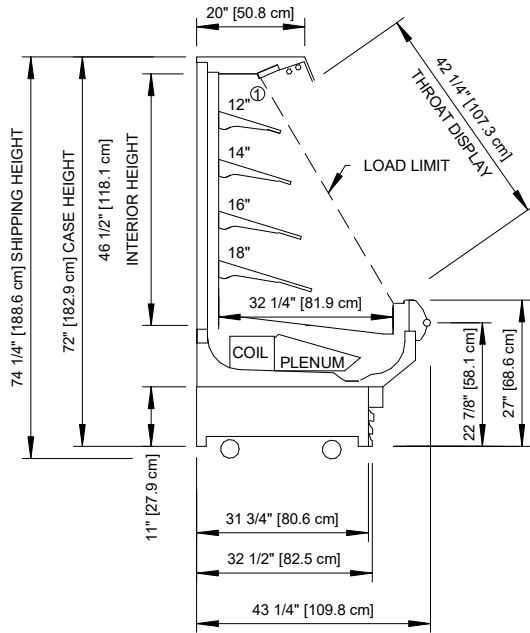
O5UM-NRG

Rev. Date	Rev. #	Rev. Title
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9-30-19	5	ENDVIEW UPDATE

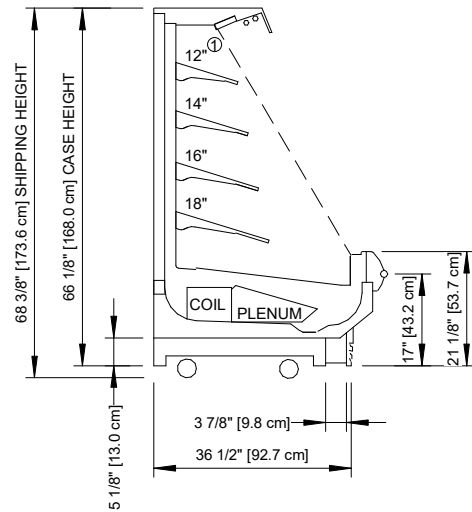


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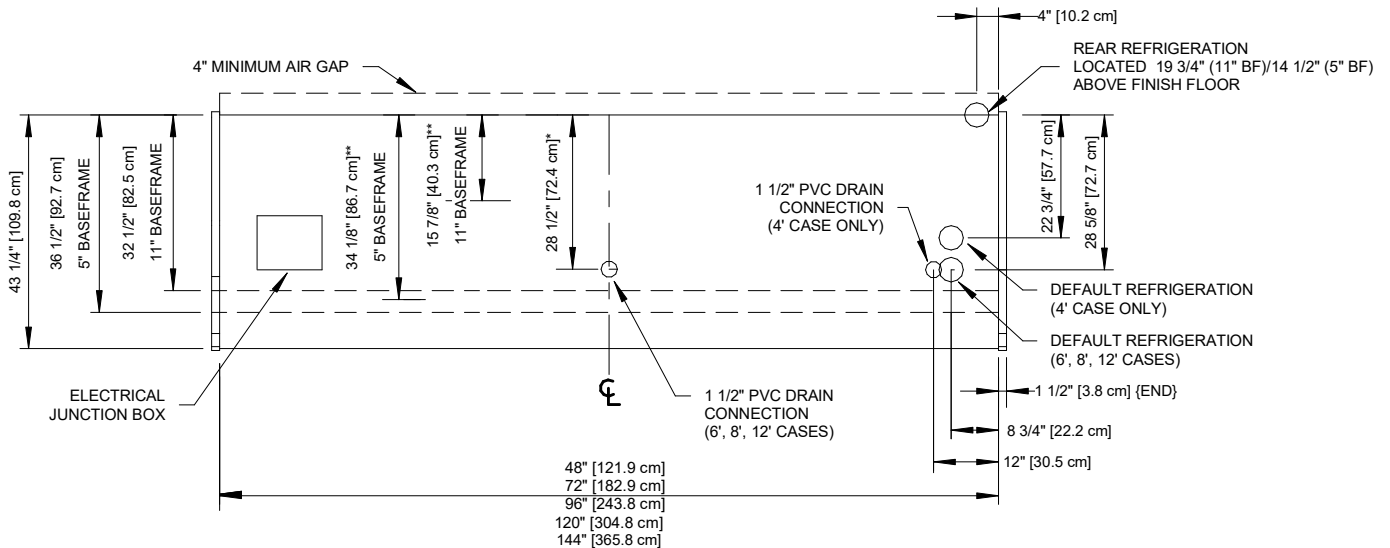
4', 6', 8', 10' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood



11" BASEFRAME



5" BASEFRAME



NOTES:

- * :STUB-UP AREA
- ** :RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS AVAILABLE UPON REQUEST
- Ⓛ :AVAILABLE SHELF SIZES: 10", 12", 14", 16" & 18"

- Ends add approximately 1 inch to case height, 1" to the front and 1/2" to the back.
- Product on top shelf should be 3 inches below discharge.



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O5UM-NRG

Rev. Date	Rev. #	Rev. Title
11-25-20	6	CASE OFFERING
9-30-19	5	ENDVIEW UPDATE

